Choice of One

Pan Fried Kampachi with Thai Green Papaya Salad
Pickled Cucumber-Radish-Sea Asparagus Relish and Savory Tomato Jam
Cumin Sweet Soy Vinaigrette

Grilled Smoked Sea Scallops and Kauai Shrimp
Gingered Lomi Tomato-Sea Asparagus Salad
Soy-Yuzu Beurre Blanc and Nori Brush
(Additional $2 Charge)

“Mix to Eat” Ahi Poke with Inamona, Onions, Green Onions and Ogo
Spicy Ahi Sushi Roll, Cucumber-Daikon-Carrot Namasu and Yuzu-Miso Blend
(Additional $1 Charge)

Chinese Duck “Local Style”
Duck Spring Roll, Duck Slaw, and Duck Porridge with Choi Sum-Shiitake Salad
Hoisin Tamarind Gastrique

Vegetarian Starter (Upon Request)
Vegetable Spring Roll, Chinese Vegetable Slaw, and Rice Porridge with
Choi Sum-Shiitake Salad
Hoisin Tamarind Sauce

Twist of Robert Giang’s Ho`okipa Salad
Pickled Beet Salad with Cauliflower Panna Cotta
Frisee and Mizuna with a Lemon Thyme Vinaigrette, Cauliflower Cous Cous, Beet Gastrique, Beet
Chip and Parmesan Crisp
Pickled Plum Dressing

Frisee-Watercress Salad with Burgundy Pear and Big Island Goat Cheese
Broccoli, Cauliflower, Cucumber, Radish, Tomato and Candied Walnuts
Vanilla Bean Vinaigrette and Star Anise Balsamic Syrup
Choice of Entrée:

Twist of Jason Park’s ACF Gold Medal Award Winning “Dish”
Star Anise-Lemon Grass Brined Anise-Pink Peppercorn Encrusted Pork Loin with an
Orange-Tangerine Gastrique, Sauteed Baby Bok Choy, Roasted Parsnips, Blistered Tomato
and Asian Pear Relish
Butternut Squash-Orange-Potato Puree

**Pork cooked medium unless specified**

$29

Sauteed Togarashi Spiced King Salmon with Crab Stuffing
  Yuzu-Chipotle Hollandaise and Steamed Spinach
  Sweet Potato Puree and Spiced Beet Gastrique
$30

Grilled Kaffir Lime-Lemon Grass Dusted “Island Catch”
  Sauteed Garlic Kale with Apple Wood Smoked Bacon
  Butternut Squash-Corn Caponata and Sweet Potato Puree
  Soy Yuzu Beurre Blanc
$28

Asian Herb Marinated Grilled Beef Tenderloin with Thai Basil Tomato Chinese Long Beans, Alii
  Mushrooms, Grilled Corn Niblets and Carrots
  Butternut Squash-Orange-Potato Puree, Sweet and Sour Onion Marmalade
  Burgundy-Mirin Syrup
$33

Balsamic Chiso Marinated Grilled Portabella Mushroom with Thai Basil Tomato Salad
  Chinese Long Beans, Alii Mushrooms, Grilled Corn Niblets and Carrots
  Butternut Squash-Orange-Potato Puree, Sweet and Sour Onion Marmalade
  Burgundy-Mirin Syrup
$27

Wok Seared Seafood Medley (Kauai Shrimps, Scallop, Clams and Mussel) with Seasoned Spiced
  Fried Calamari
  Baby Bok Choy and Blistered Grape Tomato
  Steamed Jasmine Rice with Fried Garlic and Spicy Black Bean Sauce
$32

D dessert

A Daily Special Dessert featuring Chef Gale O’Malley and his Pastry Arts Class

B beverage

Kona Coffee, Decaffeinated Coffee Hot Tea or Iced Tea

**Menus & prices subject to change without notice**

Complimentary bread is served with dinner. If you are interested in purchasing our Ciabatta bread for $4.00
a loaf, made by Chef Brown & his Patisserie class, Please place an order with your server before 7:30 pm.
Supplies are limited so order early.

Although Students and employees are not allowed to accept gratuities, donations to the program
are accepted at the host stand.

D inners P repared by
Chef Warren Uchida
& Students

D ining R oom S ervice
Instructor John Santamaria
& Students

D esserts P repared by
Chef Gale O’Malley
& Students